Cookshack, Inc.

Operator's Manual

Model FEC750
Fast Eddy's Oven

Version 06.1
Model: FEC750
Serial No:_____

Dear Cookshack Customer:

Your Model FEC750 FAST EDDY'S BARBEQUE OVEN by Cookshack will produce great barbecue and smoked foods. It is easy to operate, clean, and maintain. Use this Operator's Manual to familiarize yourself with the smoker and its operation. If you have a question or problem not covered in the book, call us at 1.800.423.0698 Monday through Friday, 9am to 4pm or e-mail us at info@cookshack.com. You can also join the Cookshack Barbecue Forum on our website at www.cookshack.com which has high participation by both Cookshack customers and staff. You must observe safe operating practices when using the smoker. Cookshack, Inc. assumes no responsibility for results of careless and dangerous operation of Cookshack smokers or other products. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read the following instructions thoroughly and completely before using your smoker!! Observe the instructions carefully. Be certain that you understand completely how it functions before attempting to operate it.

This smoker oven is intended for use as a food smoker. It is not intended for any use not specifically described in this manual. Misuse of this smoker can result in serious injury and a fire hazard.

With these cautions in mind, enjoy your smoker and the delicious foods it will produce.

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FAST EDDY'S BARBEQUE OVEN
MODEL FE750

GENERAL INSTRUCTIONS

- This unit must be electrically grounded in accordance to your local codes, or with the National Electrical Code ANSI/NFPA 70-1990.
- Keep the oven free from combustible materials. A good rule of thumb is to allow an 18" clearance space around gear motor access panel and the fire box door opening.
- Never store or use gasoline or other flammable material in the vicinity of this oven or use to ignite fuel for this oven.
- Whenever working on, or servicing this unit ALWAYS disconnect the power.
- This oven is equipped with a 3 prong plug for your protection from a shock hazard. Always plug this unit directly into a properly grounded 3 prong receptacle.
- WARNING! Exterior surfaces may be hot!
- Make sure all personnel are instructed on the proper use of the oven.

INSTALLATION INSTRUCTIONS

- Stationary installation should be on a level surface that can support a minimum weight of 2500 pounds.
- Visually inspect the cooking racks and carousel to ensure proper position prior to turning on the oven after it has been transported.
- Ventilating air must not be obstructed from reaching the barbecue oven.
- Adequate make-up air and ventilation are required for the proper operation of burner and cooling of motors.
- This unit must be properly vented and in an area where there is sufficient fresh air to prevent a concentration of carbon monoxide from occurring.
- Chimneys are 5 inches in diameter and are required to extend 3 feet above the highest point where they pass through the roof and at least 2 feet higher than any portion of a building within 10 feet. A rain cap must be utilized on a chimney exhaust. A 4 foot flue extension is required for all units used outdoors. Your flue extension rests inside the flue collar.
- Flues should be inspected and cleaned every 30 days.

EXHAUST SYSTEM(S)

- All FEC750's come with a standard system which vents smoke out of the oven through a 5 inch pipe. It is the customer's responsibility to provide a method to move smoke from this exhaust to the outside, following applicable local codes. This system must remain in place any time the unit is operated inside a building.
- Cookshack, Inc. offers an accessory called the Smoke Evacuator System. This system is activated automatically when the doors are opened, and operates by drawing smoke from inside the oven and venting it out the top of the unit. This prevents smoke from escaping into the work area each time the operator opens the doors. The customer is responsible for supplying the connections needed to carry smoke from the Smoke Evacuator System to the outside.
- Evacuator fans must be on separate power source and not wired through smoker oven. Set a relay to operate vent fan.

ADEQUATE MAKEUP AIR IS REQUIRED FOR SAFE OPERATION. Consult manual for more information. It is your responsibility to maintain essential combustion air at all times during operation of unit.

IMPORTANT READ CAREFULLY***

- Positive Air Flow through the air shutter on the burner must be maintained for safe and proper operation of the unit.
- Burner air flow may be affected by one or a combination of the following.
  1. Improper flue installation.
  2. Inadequate makeup air for hood systems or exhaust fans.
  3. Competing hood systems or ventilation in the building.
  4. Extreme drafts or inadequate clearance.
- Please contact Cookshack Customer Service with any questions at **1.800.423.0698** Monday through Friday, 9am to 4pm or e-mail us at info@cookshack.com.

OPERATING INSTRUCTIONS

- Always be sure that the baffle plate is in place over the fire box.
- In the event there should be a failure with the igniter system, use the following manual lighting instructions:
  - Pour 1/2 cup pellets into the fire box.
  - Squirt approximately 2 tablespoons of alcohol gel into the fire box.
  - Ignite with a match. **NOTE: Never attempt to squirt alcohol gel onto burning embers. This has the potential for serious injury.**
  - Let the pellets burn for 4-5 minutes.
  - Set the thermostat to 180 degrees.
- Always warm the oven to at least 180 degrees prior to cooking. This should take approximately 10 to 15 minutes.

IQ4 CONTROLLER OPERATION

Directions for using the Controller

1. Turn Master Switch ON.
2. Set cooking time by pressing and holding the COOK TIME button while using the ADJUST TIME OR TEMP buttons to change settings
3. Set cooking temperature by pressing and holding the COOK TEMP button while using the ADJUST TIME OR TEMP buttons to change settings..
4. Set holding temperature by pressing and holding the HOLD TEMP button while using the ADJUST TIME OR TEMP buttons to change settings
5. Press START.

The IQ controller is equipped with two **preset buttons** for easy selection of common settings when using the Cook Mode only. Pressing the button marked Ribs/Chickens will make the following settings:

Cook Temp 225°F

Cook Time 3 hours

Hold Temp 140°F

Pressing the button marked Briskets will make the following settings:

Cook Temp 225°F

Cook Time 12 hours

Hold Temp 140°F

Once one of these preset buttons has been pushed you may start a Cook cycle using these settings by simply pressing Start.

The oven temperature displayed while the oven is running is the actual air temperature inside the oven. In order to see the set cooking temperature or holding temperature, briefly press the corresponding button.

The IQ controller is equipped with a power backup system to prevent your Smoker from 'forgetting' the setting in the case of a power failure. The IQ will wait out power failures of up to 2 minutes and resume normal cooking. This backup system means that turning off the Master Switch will not cause the IQ to forget its current instructions for up to 2 minutes. The **reset button** may be used to clear these current instructions and cause the IQ to start over from the beginning.

Recommended cooking times and temperatures are based on full loads with no holding cycle. Larger or smaller loads or the addition of holding time may require adjustment of cooking time and temperature.

When you think the product is finished, turn the switch to the OFF position. Wait ten minutes before opening the oven door to check the product for doneness. When the product is done to your satisfaction, remove from the smoker.

LOADING INSTRUCTIONS

- When loading meat load the bottom racks first. In order to make the product fit, it may be necessary to remove the middle rack on a section when cooking thick cuts of meat like whole briskets or pork butts.
- The product needs to be loaded so that the racks are balanced—i.e. hang evenly on the arm when finished. When loading briskets place them so that heavy ends and flat ends are on alternate sides of the rack.
- When loading turkeys allow ample room between them and adjoining racks. This is necessary so that when the rotisserie turns the wings and legs don't catch on the rack above or below and dump the load.
- After loading the racks, be sure to advance the rotisserie at least two revolutions to check for adequate clearance of the product on the walls of the cooking chamber and other racks. Reposition product if necessary.

CAPACITY

- Pork Butt 700 lbs
- Brisket 700 lbs
- Ribs 300 lbs (90 slabs)
- Chickens 100

SHUT DOWN PROCEDURE

- Turn the power switch on controller to "OFF" position.
- **DO NOT OPEN THE DOOR FOR 10 MINUTES AFTER SHUT DOWN.**

SAFETY REQUIREMENTS

- Always use a grounded 3 prong plug and plug-in.
- Always unplug the unit before any maintenance is performed.
- Never leave firebox door open while the oven is running.
- Never use a high pressure washer around electrical components.
- Always be sure to drain grease **DAILY**.
- Disconnect power before removing any motor covers or access panels.
- All switches should be in the OFF position before plugging into proper receptacle outlet.
- **DO NOT OPEN THE DOOR FOR 10 MINUTES AFTER SHUT DOWN.**

USE ONLY FOOD GRADE 100% HARDWOOD BARBECUE PELLETS! USING HEATING FUEL GRADE PELLETS CAN CAUSE CONTAMINATION OF FOOD THAT IS BEING COOKED. USE OF THESE PELLETS CAN ALSO CONTAMINATE YOUR SMOKER AND CAUSE A FIRE HAZARD!

NOTE! USING ANY TYPE OF PELLETS OTHER THAN 100% HARDWOOD BARBEQUE PELLETS WILL VOID THE WARRANTY OF THIS SMOKER.

ELECTRICAL SPECIFICATIONS

- 110 Volt, 60 Hz, single phase, 4 amp service required.
- A 15 amp fuse is required on the control panel.
- Rotisserie motors are ¼ hp. Convection fans are ¼ hp each.
- The fire box igniter elements are 200 watts per fire box.
- Auger motors and burner induction fans are 25 watts each.

MAINTENANCE

- Clean ash from unit weekly.
- Clean pellet slide frequently to prevent pellets from jamming before they enter the burner box.
- Grease rotisserie bearings using 2-3 squirts of high temperature bearing grease weekly.
- Oil the fan motors with 2-3 drops of *3 in 1* oil every 6 months.
- Lubricate chain every 6 months.
- Check chain tension and belt tension every 6 months.
- Oil auger motors with *3 in 1* oil every 6 months.

- Clean the racks and inside cooking chamber with degreaser and power-wash weekly. (Recommended cleaner is Zep FS10184 Degreaser.) **NOTE: PROTECT ALL ELECTRICAL COMPONENTS FROM MOISTURE DURING THIS PROCESS**

- If the grill is stored outdoors care should be taken to insure that water does not get into the hopper. Wood pellets expand greatly when wet and may jam the auger system. A vinyl cover for the hopper is highly recommended.

- Brush both sides of the interior convection fan blades every 30 days.

- Use 5” flue brush and sweep flue every 30 days.

APPENDIX A

Two Year Limited Warranty

Cookshack Smoker Ovens are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations.

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair and replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

PROCEDURES

1. Customer must obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.

2. The Limited Warranty extends to the original purchaser only.

3. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven. (**See Appendix B for additional information regarding this procedure.)**

4. The Limited Warranty shall not apply if the merchandise has been improperly installed, damaged due to abuse, misuse, misapplication, accident, or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.

5. There are no express warranties other than the limited warranty stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.

6. Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack smoker oven, accessories and/or heating elements.

Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (800)765-3669.

APPENDIX B

Warranty Procedures

If you have merchandise that you believe is defective please call Cookshack, Inc., at (580) 765-3669 and ask to speak to a Customer Service Representative (CSR). Have your smoker oven model and serial number available, if applicable. The CSR will take the information you provide and make a determination regarding the solution to the problem. It is Cookshack, Inc.'s, option whether to replace or repair defective merchandise. If you are told that your merchandise will be repaired or replaced under warranty, the following actions will be initiated:

1. The CSR will issue a Return Merchandise Authorization (RMA). This authorization is assigned a number which is used to track the merchandise being returned. Please do not return any merchandise to Cookshack, Inc. without first obtaining this authorization and RMA number. To do so will delay the appropriate resolution of the issue(s) in question. In some cases the CSR may mail you a form with an RMA number included. This form will ask you to detail why it is felt that the merchandise needs to be repaired or replaced. This merchandise much be received by Cookshack, Inc. within 30 days of the issue date of the RMA.

2. All returned merchandise must have a RMA number. Do not return merchandise without this number.

3. Package the merchandise in its original packaging, if possible. If this is not feasible, use equivalent packaging to ensure the safe return of the items. You assume the risk of any loss or damage that occurs during transit due to improper packaging of the merchandise being returned.

4. Using a permanent magic marker clearly write the RMA number on the outside of the packaging. This enables personnel in Receiving to identify the merchandise and initiate the repair or replacement procedures authorized by the CSR.

5. Ship the merchandise to Cookshack, Inc., 2304 N. Ash St., Ponca City, OK 74601, shipping prepaid, F.O.B. destination. At the discretion of the CSR, Cookshack, Inc. may issue a UPS Call Tag. In this case the return freight will be paid by Cookshack.

6. In some cases, at Cookshack Inc.'s option, replacement merchandise may be shipped to you prior to our receipt of the defective merchandise. In this instance you will be invoiced for the replacement merchandise upon shipment. Credit for this charge will be issued to you upon our receipt of the defective product.

7. Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after the RMA is issued; if it is damaged due to abuse, misuse, misapplication, or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RMA number; is not in clean condition; is not complete; is damaged or lost in transit. Inspection performed upon receipt of the product can override the initial decision regarding repair or replacement made by the CSR.

8. Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping in excess of normal ground service.

APPENDIX C

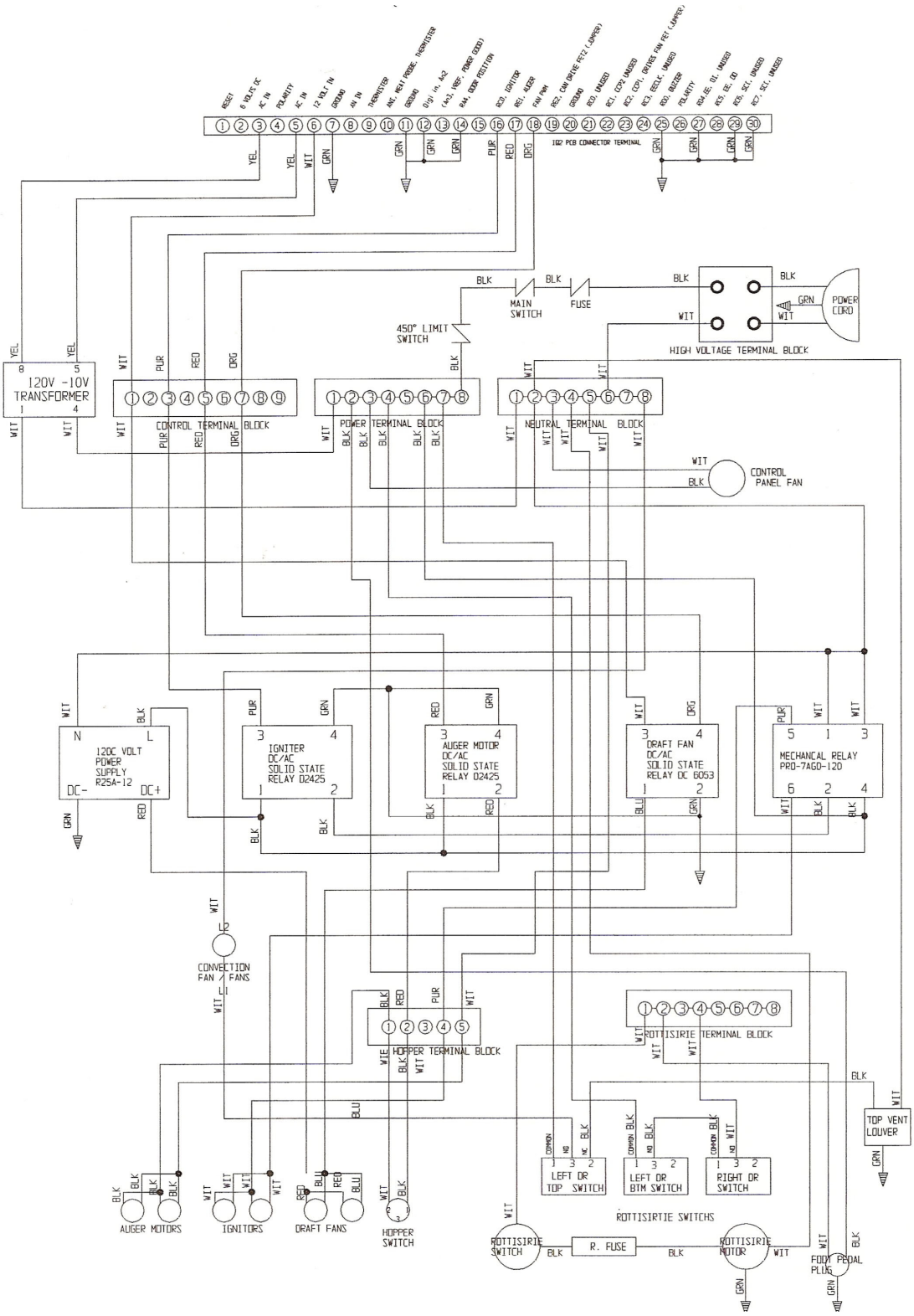
National Service Policy

Cookshack, Inc.'s National Service Policy is to build quality equipment with easy serviceability. Because of the ease in serviceability, Cookshack does not have National Service Companies to repair our equipment. This allows each restaurant to use the service company of their choice.

If your unit needs repairs, please contact your preferred local service company. If warranty work is deemed necessary, equipment owners should have their local service company contact Cookshack, Inc. for authorization to perform the repairs at (500) 765-3669

APPENDIX D

Electrical Wiring Diagram



APPENDIX E

Fast Eddy's by Cookshack
Model FEC750